

AMENDMENTS TO THE SPECIFICATION:

Please amend the title as follows:

--D-GALACTOSE ISOLATION SYSTEM--

Please add the following new paragraph after the paragraph ending on line 1 of page 1:

--CROSS REFERENCE TO RELATED APPLICATIONS

The present application is a divisional of U.S. Patent Application Serial No. 09/959,259, titled "D-GALACTOSE COMPOSITION AND PROCESS FOR ITS MANUFACTURE," filed on February 7, 2002, which is incorporated by reference herein.--

Please replace the paragraph beginning at page 2, line 32, with the following rewritten paragraph:

--The potential presence of contaminating substances, limited availability of milk and high costs related to milk production are the main causes of the high costs currently related to the production of D-galactose from milk. The current invention overcomes the aforementioned problems. A widely available alternative raw material is used in the process for the preparation of D-galactose according to the invention and in addition no extensive processing is needed for the removal of the indicated contaminating substances. Therefore [[Therefor]] the costs for manufacturing D-galactose and D-galactose comprising compositions are significantly reduced and D-galactose

preparations can be utilized in a broader field of applications.--

Please replace the paragraph beginning at page 5, line 7, with the following rewritten paragraph:

--As described earlier, when manufacturing D-galactose from vegetable sources on an industrial scale, to date, homologous polymers were proposed as a source of D-galactose. The process according to the invention however, does not use homologous galactose polymers as a source for D-galactose, but uses non-homologous sugar polymers as a source for D-galactose. Surprisingly, such non-homologous sugars could be successfully hydrolyzed and D-galactose containing preparations could be obtained economically.--

Please replace the paragraph beginning at page 7, line 10, with the following rewritten paragraph:

--The process according to invention comprises (a) subjecting an oligosaccharide containing composition, wherein the oligosaccharide is composed of at least 90% in total of monosaccharide elements present of D-galactose in combination with D-glucose and/or D-fructose, to one or more treatments, resulting in a preparation comprising at least 30% of said oligosaccharides on dry weight basis and (b) hydrolyzing the said oligosaccharides of the preparation obtained in (a) into mainly monosaccharides. The monosaccharides are preferably present as at least 60% of the total monosaccharide content derivable in

theory from the oligosaccharides, more preferably [[preferably]]
in more than 70%. Naturally as high a yield as possible is
preferred such as at least 80%.--